

S t a r t e r s

- House-Made Potato Chips with Assorted Dips 3.95
- Shrimp and Pork Potstickers with Chile-Soy Sauce 3.95
- Vegetable Tempura with Soy and Cucumber Sauces 4.95
- Roasted Turkey Quesadillas, Ancho-Cranberry Chutney 4.95
- Crispy Calamari with Garlic, Peppers, Tomato-Basil and Cilantro Pesto Sauces 5.95
- Carpaccio of the Day (Fish or Meat) 6.95
- Warm Herb Encrusted Goat Cheese, Garlic Bread Sticks 6.95
- Mussels with White Wine and Garlic 6.95
- Smoked Shrimp Enchiladas, Tomato-Tequila and Golden Tomato Jalapeño Glaze, with Black Bean Relish 7.95
- Crabmeat, Feta Cheese and Fresh Spinach in Phyllo Triangle with Chardonnay Cream 7.95
- Fantail Coconut Shrimp with Sweet Chili Dipping Sauce 8.95
- Whole Sizzling Catfish with Black Bean-Chile Sauce 11.95

S o u p s & S i d e s

- Soup of the Day 3.75
- "Not Frozen" French Fries 1.95
- Mashed Potato of the Day 2.95
- Ultra Cool Azalea Baseball Cap 14.95
- Long Sleeve Azalea T-Shirts 19.95

S a l a d s

- Azalea Mixed Green Salad, Basil-Balsamic Vinaigrette 3.50
- Caesar Salad with Garlic-Chile Croutons 3.95
- Fresh Mozzarella and Tomato Salad, Basil Pesto and Mixed Greens 4.95
- Greek Salad with Calamata Olives, Red and Yellow Tomatoes, Pepperoncini, Feta Cheese and Balsamic Vinaigrette 5.95
- Asparagus Salad with Roasted Peppers, Toasted Pinenuts, Feta Cheese and Balsamic Vinaigrette 6.95
- Thai Chicken Salad with Sesame-Peanut Dressing and Crispy Noodles. 7.95
- Oriental Grilled Chicken Salad with Stirfry Vegetables, Crispy Wontons and Sesame-Ginger Dressing 7.95

S a n d w i c h e s

(choice of "not frozen" french fries, house-made chips, or potato salad)

- Griddled Fresh Mozzarella, Tomatoes, Grilled Portabella Mushrooms, Scallions, Sundried Tomato Pesto on Sourdough 5.95
- Griddled Monte Cristo with Ham, Cheddar and Honey-Horseradish Mustard on Sourdough Bread, Raspberry-Mint Dipping Sauce 5.95
- All American 8 Ounce Cheese Burger on a House-made Sesame-Thyme Bun 5.95
- Smoked Chicken, Lettuce, Tomatoes, BBQ Sauce, and Vermont Cheddar on a House-Made Sesame-Thyme Bun 6.95
- House-Smoked Turkey Club, Crispy Applewood Smoked Bacon, Lettuce, Tomatoes and Cranberry Mayonnaise 6.95
- Balsamic Grilled Portabella Mushroom "Burger", Jicama Slaw, Gorgonzola Mayonnaise 7.95
- Foccaccia Sandwich of the Day 7.95
- Blackened Pork Medallion Sandwich, Grilled Peppers, Onions, and Apricot Chutney 7.95
- Jerk Spiced Grilled Yellowfin Tuna with Mango Mayonnaise on a House-Made Sesame-Thyme Bun 8.95

P i z z a

- Smoked Gouda, Asiago and Mozzarella with Basil Pesto 5.95
- Prosciutto, Goat Cheese, Tomatoes, Greek Oregano, Olive Oil and Garlic 6.95
- Roasted Garlic, Sundried Tomatoes, Oregano, and Shaved Breasola with Asiago 7.95
- Grilled Chicken, Prosciutto, Balsamic Marinated Red Onions, Gorgonzola, Mozzarella, Olive Oil and Garlic 7.95
- Grilled Eggplant, Spinach, Calamata Olives, Tomatoes, Feta Cheese and Basil Pesto 7.95
- Blackened Shrimp, Sundried Tomatoes, Mozzarella on a Tomato Base 9.50

P a s t a

- Spinach and Walnut Ravioli with a 3 Herb Pesto Cream and Tomato-Basil Sauce 7.95
- Classic Puttanesca... Spaghetti, Fresh Tomatoes, Capers, and Calamata Olives 8.95
- Smoked Breast of Chicken, Wild Mushrooms, Linguine, and Sherry Cream 8.95
- Grilled Shrimp Wrapped in Prosciutto with Tortellini, Tomato-Basil and Chardonnay Sauces 12.95
- Pasta of the Day Priced Daily

F i s h , F o w l a n d B e e f

- Heart Healthy Special of the Day 10.95
- Pacific Rim Stirfry Special of the Day 11.95
- Half Chicken, Hickory Smoked, Roasted Sweet Potato-Molasses Puree, Vegetables, and Bourbon-BBQ Glaze 12.95
- House-Made Veal Meatloaf with Wild Mushroom Glaze and Mashed Potatoes 12.95
- Hot-Smoked and Seared Salmon in Potato Crust, Wild Mushroom-Chardonnay Sauce 16.95
- Cracked Pepper Beef Tenderloin, Goat Cheese Potato Gratin, Horseradish Cream and Natural Glaze 17.95
- Grilled Fish of the Day Priced Daily
- Chef's Special of the Day Priced Daily